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(43) International Publication Date 3 February 2005 (03.02.2005)

PCT

## (10) International Publication Number WO 2005/009138 A1

(51) International Patent Classification?: A23C 19/028, A23J 1/22

A23J 1/20,

(21) International Application Number:

PCT/NZ2004/000154

(22) International Filing Date:

21 July 2004 (21.07.2004)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data: 527159

24 July 2003 (24.07.2003) NZ

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- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protextion available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, Ff, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

## Published:

with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: PROCESS FOR PREPARING CONCENTRATED MILK PROTEIN INGREDIENT AND PROCESSED CHEESE MADE THEREFROM

(57) Abstract: Process for preparing a concentrated mil protein ingredient comprising the steps of: providing a membrane retentate solution having kappa-casein milk protein, adjusting the divalent ion content of said protein solution to a predetermined level at which no gel is formed after treatment with milk clotting enzyme, adding a food grade milk clotting enzyme under conditions where kappa-casein is converted to para-kappa casein while remaining in solution, terminating the conversion by removal or inactivation of the enzyme and concentrating said solution. The resultant milk protein concentrate ingredient is used in the production of cheese.

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